

Czubek nosa Eskimosa

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **23**
- SRM **3.6**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.8 liter(s)**
- Total mash volume **17 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **79 C**, Time **0 min**

Mash step by step

- Heat up **12.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **0 min** at **79C**
- Sparge using **16.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński Viking Malt	2 kg (47.1%)	80 %	4
Grain	Pszeniczny Bestmalz	2 kg (47.1%)	82 %	5
Grain	Żytni Strzegom	0.25 kg (5.9%)	81 %	8

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Ekuanot	8 g	60 min	13.1 %
Whirlpool	Ekuanot	42 g	10 min	13.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

Notes

- <http://blog.homebrewing.pl/american-wheat-receptura/>
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